

Effect of Packaging Methods and Storage Time on Oxidative Stability of Traditional Fermented Sausage

Authors : Vladimir M. Tomović, Branislav V. Šojić, Predrag M. Ikonić, Ljiljana S. Petrović, Anamarija I. Mandić, Natalija R. Džinić, Snežana B. Škaljac, Tatjana A. Tasić, Marija R. Jokanović

Abstract : In this paper influence of packaging method (vacuum and modified atmosphere packaging) on lipid oxidative stability and sensory properties of odor and taste of the traditional sausage Petrovská klobása were examined. These parameters were examined during storage period (7 months). In the end of storage period, vacuum packed sausage showed better oxidative stability. Propanal content was significantly lower ($P < 0.05$) in vacuum packed sausage compared to these values in unpacked and modified atmosphere packaging sausage. Hexanal content in vacuum packed sausage was 1.85 $\mu\text{g/g}$, in MAP sausage 2.98 $\mu\text{g/g}$ and in unpacked sausage 4.94 $\mu\text{g/g}$. After 2 and 7 months of storage, sausages packed in vacuum had the highest grades for sensory properties of odor and taste.

Keywords : lipid oxidation, MAP, sensory properties, traditional sausage, vacuum

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